



Christmas Eve Menu

Appetizers

Malpeque Oysters,
Cranberry Orange Mignonette
\$3 Each.

Balsamic Marinated Venison Flank Steak, Boursin Cheese,
Toast Points, Black Berry Drizzle
\$15

Crab Cake Stuffed Shrimp, Grilled Seasoned Endive, Scampi Sauce
\$20

Black Pepper Cured Carpaccio, Grilled Naan Bread, Fresh Grated Parmesan
\$20

Entrées

Deconstructed Beef Wellington,
Grilled 8oz Beef Tenderloin, Mushroom Duxelles, Asparagus,
Mustard Cream, Vu La Vent
\$36

Grilled Stuffed Tomahawk Porkchop,
Golden Raisin & Goat Cheese Bread Stuffing, Sauteed Broccolini,
Pear-Rosemary Glaze
\$40

Sesame Seared Tuna,
Lemon Ginger Jasmine Rice, Sauteed Baby Corn & Water Chestnuts
\$34

***The bureau of food protection advises consumers against eating undercooked animal products*